



## Iced Yerba Mate

Yerba mate is delicious cold. Iced mate is easy to prepare using a drip coffee maker.

1. Place 5 or 6 tea bags into a coffee filter in the drip basket, and run a full pot of water through it. For a stronger flavor, just add more tea bags. The coffee maker water temperature is just perfect for mate preparation.
2. Pour the resulting tea in a gallon pitcher and repeat the process until the pitcher is full.
3. Then, just put it in the refrigerator for great iced MyTea Yerba Mate. Feel free to flavor it with lemon wedges or mint leaves.

For natural, healthy sweetness, without sugar, artificial chemicals, or extra calories, add Stevia according to taste.

You can brew iced MyTea Yerba Mate using a Mr. Coffee-style iced tea maker. You can brew up to three quarts at a time.

Place 4 – 5 tea bags in the drip basket and run through a full pot of water. The brew temperature and slow filtering process makes a delicious tea and concentrates mate's flavor and nutrients into the brew.

For a quick mug of mate just fill it with cold water, add one or two tea bags and microwave on high for 2 minutes. Let it steep for 1 minute or longer, according to your taste. For natural, healthy sweetness, without sugar, artificial chemicals, or extra calories, add Stevia.

### **Important Tip:**

Never use boiling water to prepare your MyTea Yerba Mate. It can spoil mate's flavor and valuable nutrients. You can create the perfect temperature by adding a splash of cool water or a single ice cube per cup of boiling water immediately after pouring.